### Food Establishment Inspection Report

**Local Health Department Name and Address**
Logan County Department of Public Health  
109 3rd St, P.O. Box 508, Lincoln, IL 62656  
Phone: (217) 735-2317

**Establishment Name**
Generations at Lincoln

**Address**
2202 N. Kickapoo St.

**City/State**
Lincoln, IL

**License/Permit #**
396

**Date**
07/30/2019

**Time In**
9:15am

**Time Out**
10:15am

**Purpose of Inspection**
Routine Inspection

**Risk Category**
High/Class I

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>Certified Food Protection Manager (CFPM)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Employee Health</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>Proper use of restriction and exclusion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Good Hygienic Practices

- Preventing Contamination by Hands
  - 6 IN Proper eating, tasting, drinking, or tobacco use
  - 7 N/O No discharge from eyes, nose, and mouth

- Approved Source
  - 11 IN Food obtained from approved source
  - 12 N/O Food received at proper temperature
  - 13 IN Food in good condition, safe, and unadulterated
  - 14 N/A Required records available: shellstock tags, parasite destruction

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance  
Mark "X" in appropriate box for COS and/or R  
COS=corrected on-site during inspection  
R=repeat violation

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Safe Food and Water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>30</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>Pasteurized eggs used where required</td>
<td></td>
<td></td>
</tr>
<tr>
<td>31</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>32</td>
<td>IN</td>
<td></td>
</tr>
<tr>
<td>Variance obtained for specialized processing methods</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Food Temperature Control

- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate

#### Food Identification

- Food properly labeled; original container

#### Prevention of Food Contamination

- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

### Conformance with Approved Procedures

- Compliance with variance/specialized process/HACCP

### Protection from Contamination

- Food separated and protected
- Food-contact surfaces; cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned and unsafe food
- Proper cooking time and temperatures
- Proper rinsing procedures for hot holding
- Proper cooling time and temperature
- Proper hot holding temperatures
- Proper cold holding temperatures
- Proper date marking and disposition
- Time as a Public Health Control; procedures & records
- Consumer advisory provided for raw/undercooked food
- Pasteurized foods used; prohibited foods not offered
- Food additives: approved and properly used
- Toxic substances properly identified, stored, and used

### Food/Color Additives and Toxic Substances

- Proper date marking and disposition
- Pasteurized eggs used where required
- Proper eating, tasting, drinking, or tobacco use
- Food in good condition, safe, and unadulterated
- Adequate ventilation and lighting; designated areas used
- Proper use of restriction and exclusion
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Warewashing facilities: installed, maintained, & used; test strips
- Non-food contact surfaces clean
- Non-food contact surfaces; cleaned and sanitized

### Insects, Rodents, and Animals

- All food employees have food handler training
- Allergen training as required
**TEMPERATURE OBSERVATIONS**

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
</tr>
<tr>
<td>Pineapple on shelf inside door</td>
<td>36</td>
</tr>
<tr>
<td>of walk-in cooler</td>
<td></td>
</tr>
<tr>
<td>Ham Salad on back wall of</td>
<td>36</td>
</tr>
<tr>
<td>walk-in cooler</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat in stainless kitchen fridge</td>
<td>38</td>
</tr>
<tr>
<td>Oatmeal in warming cabinet</td>
<td>172</td>
</tr>
</tbody>
</table>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Violations cited in this report must be corrected within the time frames below.

No Violations Noted During Inspection

**CFPM Verification (name, expiration date, ID#):**

Tammy Cooper

**HACCP Topic:** Discussed Date Marking procedures and monitoring

Jul 30, 2019

Follow-up: ☑ No (Check one)  Follow-up Date: N/A